

INCH-POUND

A-A-20038B
June 7, 1996
SUPERSEDING
A-A-20038A
August 29, 1986

COMMERCIAL ITEM DESCRIPTION

POTATO PRODUCTS, PREFORMED, PRECOOKED, FROZEN

**The U.S. Department of Agriculture has authorized the use of this
Commercial Item Description.**

1. SCOPE.

1.1 This Commercial Item Description (CID) covers frozen, preformed, precooked, potato products, packed in commercially acceptable containers, suitable for use by the Federal Government.

2. CLASSIFICATION.

2.1 The frozen, preformed, precooked, potato products shall conform to each of those options in the following list which shall be specified, as required, in the solicitation, contract, or purchase order.

2.2 Type of pack.

Type I - Retail

Type II - Institutional

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building, P.O. Box 96456, Washington, DC 20090-6456 or FAX (202) 690-0102.

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

2.3 Styles.

Style A - Round
Style B - Strip (includes "shoestring")
Style C - Spiral cut
Style D - Waffle cut
Style E - Wedges (with or without peel)
Style F - Slices, straight cut
Style G - Slices, crinkle cut
Style H - Patty
Style I - Shredded
Style J - Other (specify)

2.4 Prefry color (Applies to all styles). 1/

<u>Designation</u>	<u>Prefry color of the units</u>
Designation 1 - Extra Light	Lighter than USDA No. 1.
Designation 2 - Light	Similar to USDA No. 1.
Designation 3 - Medium Light	Mostly similar to USDA No. 2. Predominantly lighter than No. 3 but may include No. 1.
Designation 4 - Medium	Mostly similar to USDA No. 3. May include units of No. 4 and/or No. 2 fry color.
Designation 5 - Dark	Predominantly darker than USDA No. 3. May include No. 4 or darker.

1/ Determined by use of official USDA color standards for frozen french fried potatoes or equivalent procedure.

2.5 Seasoning. 1/

Seasoning a - Seasoned with seasoning agents, such as--bacon, onion, cheese, or as specified
Seasoning b - Seasoned with spices
Seasoning c - Unseasoned

1/ Flavor enhancers such as monosodium glutamate shall not be used.

2.6 Heating method.

Heating method (1) - Oven
Heating method (2) - Deep-fry

A-A-20038B

2.7 Size and count.

Applies to Style A only:

Cross-sectional dimension:

- (1) 3/4 to 1 inch diameter
- (2) Other (specify)

Length:

- (1) 1 to 1-1/4 inches
- (2) Other (specify)

Count:

- (1) 47-54 units per pound
- (2) Other (specify)

Applies to Style B only:

Cross-sectional dimension:

- (1) Shoestring (less than 3/8 by 3/8 inches)
- (2) Other (specify)

Length:

- (1) 70 percent or more are 2 inches in length or longer
- (2) Other (specify)

2.8 Blanching method. Applies to Style E only:

Blanching method (a) - Water/oil blanched

Blanching method (b) - Water blanched: prebaked

3. SALIENT CHARACTERISTICS.

3.1 Definitions:

Irregular-shaped Units are any units that do not conform to the general shape desired for the product.

Small Pieces are units which are equal to three-fourths or less of the apparent volume of the predominant size unit.

Small Cluster is any group of two or three units that are stuck or attached together and cannot readily be separated without damaging the individual units.

Large Cluster is any cluster which contains more than three units.

Chip is any piece of potato material which is equal to one-fourth or less of the apparent volume of the predominant size unit.

3.2 Formulation: The frozen, preformed, precooked, potato products shall be prepared from clean, sound, white-fleshed potatoes and other food grade ingredients necessary for binding or seasoning; e.g., salt and pepper. The potatoes may be chopped, shredded, or diced and formed into appropriate units according to acceptable standard commercial practice. Also, potatoes made into strips, Style B, may be mashed. No artificial color may be added. Preservatives or flavor enhancers such as monosodium glutamate are not permitted.

3.3 Finished product: Not more than a total of 15 percent, by count, of the units, excluding chips, may consist of any combination of irregular-shaped units, small pieces, small clusters, or large clusters.

3.3.1 Appearance: Any chips present may no more than slightly detract from the appearance of the product.

3.3.2 Flavors and odors: The frozen, preformed, precooked, potato products shall be free from objectionable flavors and odors.

3.3.3 Texture: The frozen, preformed, precooked, potato products, after preparation, shall have U.S. Grade A texture in accordance with United States Standards for Grades of Frozen French Fried Potatoes, except that Style E may contain slightly more moisture. After preparation, the product shall have an internal appearance of having individual bits and pieces of properly blanched potatoes. The frozen, preformed, precooked, potato products shall possess a good texture with moderately crisp external surfaces.

3.3.3.1 Oiliness/Sogginess: The frozen, preformed, precooked, potato products shall not be excessively oily and shall be practically free from sogginess.

3.3.4 Defects: The defects for frozen, preformed, precooked, potato products shall not exceed requirements of U.S. Grade A in accordance with the United States Standards for Grades of Frozen French Fried Potatoes, except that, in addition, any mechanically damaged unit with its interior portion exposed is scored as a major defect. The allowance for defects is contained in the United States Standards for Grades of Frozen French Fried Potatoes, Table I, Institutional Type. Any defects present (including dark brown surface or internal discolorations, crushed units, and

A-A-20038B

carbon specks) may no more than slightly detract from the appearance or edibility of the product.

3.4 Age requirement: Unless otherwise specified in the solicitation, contract, or purchase order, the frozen, preformed, precooked, potato products shall be prepared from potatoes from the latest year's crop and shall be processed and packaged less than 1 year prior to purchase by the Government.

3.5 Analytical requirements: Unless otherwise specified, analytical requirements for the frozen, preformed, precooked, potato products shall be as follows:

3.5.1 Solids requirement: The frozen, preformed, precooked, potato products shall contain a solids percentage of 28.0 percent by weight.

3.5.2 Analytical procedure: Eight ounces (226.8 g) of product shall be selected at random regardless of the lot size.

3.5.3 Preparation of sample: The sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 971.28.

3.5.4 Analytical testing: Analyses shall be in accordance with the following Official Methods of Analysis of the AOAC International.

<u>Test</u>	<u>Method</u>
Solids	971.28

3.5.5 Test results: The test results shall be reported to the nearest 0.1 percent. Any result not conforming to the finished product requirements, as indicated by USDA test results, shall be cause for rejection of the lot.

4. REGULATORY REQUIREMENTS.

4.1 The delivered frozen, preformed, precooked, potato products shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the frozen, preformed, precooked, potato products in the commercial marketplace. Delivered frozen, preformed, precooked, potato products shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

5.1 Product conformance. The frozen, preformed, precooked, potato products provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and is the same frozen, preformed, precooked, potato products offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

5.2 Quality assurance. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The frozen, preformed, precooked, potato products shall be examined or analyzed or both in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers in effect on the date of solicitation.

6. PACKAGING.

6.1 Preservation, packaging, packing, labeling, and marking. The frozen, preformed, precooked, potato products shall be preserved, packaged, packed, labeled, and case marked as specified in the solicitation, contract, or purchase order.

7. NOTES.

7.1 Purchasers shall specify:

- Type of pack(s) and style(s) of potato product(s).
- Prefry color.
- Seasoning(s).
- Heating method.
- Size and count.
- Blanching method - Style E only.

7.2 Sources of documents.

7.2.1 Source of information for nongovernmental documents is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from:
AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.

A-A-20038B

7.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1-199. This document set may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents at (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building, P.O. Box 96456, Washington, DC 20090-6456.**

Copies of the United States Standards for Grades of Frozen French Fried Potatoes are available from: **Chief, Processed Products Branch, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 0709, South Building, P.O. Box 96456, Washington, DC 20090-6456.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service Bureau, Specifications Section, Suite 8100, 470 L'Enfant Plaza, SW, Washington, DC 20407.**

Military activities should submit request for copies of this CID to: **Standardization Documents Order Desk, Building 4, Section D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Military Coordinating Activity

Army - GL

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS

PREPARING ACTIVITY:

USDA - FV

DP - SS